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B2
a malted cereal as recited in claim 2 wherein the cereal, water and activated spores are combined to form a combination and where the concentration of the activated spores and the combination is held together for a time and temperature which are effective for providing the malted cereal with [an enzyme activity which is greater than the enzyme activity which is obtained by a [matter] malting process without activated spores.]

7. (Once Amended) A process as recited in claim 6 wherein prior to drying, the combination is held until the cereal has a moisture content of between about 20 to about 60 weight percent and the cereal has germinated for about 2 to about 7 days at a temperature of from about 10 to about 30°C.

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8. (Once Amended) A process as recited in claim 6 wherein prior to drying, the combination is held until the cereal has a moisture content of between about 20 to about 60 weight percent and the cereal has germinated for about 2 to about 7 days at a temperature of from about 10 to about 30°C. and thereafter is dried to a moisture content of from about 2 to about 15 weight percent.

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~~27. (Once Amended) A process for the preparation of malted cereal[s] comprising: [, wherein the] steeping the cereal, the steeping including [step includes] one or more wetting stages at a temperature between about 5° to [and] about 30°C, [preferably between 10° and 20°C, until the] the wetting stages effective for providing a material [has] having a moisture content between about 20% and about 60% by weight; [, preferably between 38% and 47%, wherein after a germination period between] germinating the cereal for about 2 to [and] about 7 days [, preferably between 3 to 6 days] at a temperature between about 10° to [and] about 30°C, [preferably between 14° and 18°C,] to provide a germinated cereal; adding activated spores from microbes selected from the group consisting of bacteria, fungi, and mixtures thereof~~

to the cereal prior to or during the steeping or the
germinating of the cereal;

Sub 64) drying the steeped and germinated cereal[s] at a
[are preferably kilned by increasing the temperature to values
between] temperature of from about 40° to [and] about 150°C
until the steeped and germinated cereal [material] has a
moisture content between about 2% to [and] about 15% by
weight[, and wherein one or more microbial cultures selected
from the group consisting of one or more bacteria and/or one
of more fungi are added in one or more times either before or
during or after the malting process of said cereals].

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29. (Once Amended) The process according to claim
27, for the preparation of malted barley wherein the fungi are
selected from the group consisting of [(geners as described by
Ainsworth and Bisby's dictionary of the fungi, 8th edition,
1995, edited by D.L. Hawksworth, P.M. Kirk, B.C. Sutton, and
D.N. Pegler (632 pp) Cab International) comprising]
Ascomycota, [preferentially] Dothideales, [preferentially]
Mycosphaerellaceae, [preferentially] Mycosphaerella spp.,
Venturiaceae, [preferentially] Venturia spp.; Eurotiales,
[preferentially] Monascaceae, [preferentially] Monascus spp.,
Trichocomaceae, [preferentially] Emericilla spp., Duroteum
spp., Eupencillium spp., Neosartorya spp., Talaromyces
spp., [;] Hypocreales, [preferentially] Hypocreaceae,
[preferentially] Hypocrea spp., [;] Saccharomycetales,
[preferentially] Dipodascaceae, [preferentially] Dipodascus
spp., Galactomyces spp., Endomycetaceae, [preferentially]
Endomyces spp., Metschnikowiaceae, [preferentially]
Guilliermondella spp., Saccharomycetaceae [preferentially]
Debaryomyces spp., Dekkera spp., Pichia spp., Kluyveromyces
spp., Saccharomyces spp., Torulaspora spp., Zygosaccharomyces
spp., Saccharomycodaceae, [preferentially] Hanseniaspora
spp., [;] Schizosaccharomycetales, [preferentially]
Schizosaccharomycetaceae, [preferentially] Schizosaccharomyces
spp., [;] Sordariales, [preferentially] Chaetomiaceae,
[preferentially] Chaetomium spp., Sordariaceae,
[preferentially] Neurospora spp., [;] Zygomycota,

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[preferentially] Mucorales, [preferentially] Mucoraceae,
[preferentially] Absidia spp., Amylomyces spp., Rhizomucor
spp., Actinomucor spp., Thermomucor spp., Chlamydomucor spp.,
Mucor spp., [preferentially] Mucor circinelloides, Mucor
grisecyanus, Mucor hiemalis, Mucor Indicus, Mucor mucedo,
Mucor piriformis, Mucor plumbeus, Mucor praini, Mucor
pusillus, Mucor silvaticus, Mucor javanicus, Mucor racemosus,
Mucor rouxianus, Mucor rouxii, Mucor aromatiacus, Mucor
flavus, Mucor miehe, Rhizopus spp., [preferentially] Rhizopus
arrhizus, Rhizopus oligosporus, Rhizopus oryzae,
[preferentially] strains ATCC 4858, ATCC 9363, NRRL 1891, NRRL
1472, Rhizopus stolonifer, Rhizopus thailandensis, Rhizopus
formosaensis, Rhizopus chinensis, Rhizopus cohnii, Rhizopus
japonicus, Rhizopus nodosus, Rhizopus delemar, Rhizopus
acutorius, Rhizopus chlamydosporus, Rhizopus circinans,
Rhizopus javanicus, Rhizopus peka, Rhizopus salto, Rhizopus
tritii, Rhizopus niveus, Rhizopus microsporus, [;] Mitosporic
fungi preferentially Aureobasidium spp., Acremonium spp.,
Cercospora spp., Epicoccum spp., Monilia spp.,
[preferentially] Monilia candida, Monilia sitophila,
Mycoderma spp., Candida spp., [preferentially] Candida
diddensiae, Candida edax, Candida etchellii, Candida kefir,
Candida krisei, Candida lactosa, Candida lambica, Candida
mellinii, Candida utilis, Candida milleri, Candida mycoderma,
Candida parapsilosis, Candida obtusa, Candida tropicalis,
Candida valida, Candida versatilis, Candida guilliermondii,
Rhodotorula spp., Torulopsis spp., Geotrichum spp.,
[preferentially] Geotrichum amycelium, Geotrichum armillariae,
Geotrichum asteroides, Geotrichum bipunctatum, Geotrichum
dulcetum, Geotrichum erianse, Geotrichum fici, Geotrichum
flavo-brunneum, Geotrichum fragrans, Geotrichum gracile,
Geotrichum heritum, Geotrichum kiebaknii, Geotrichum
penicillatum, Geotrichum hirtum, Geotrichum pseudocandidum,
Geotrichum rectangulatum, Geotrichum suaveolens, Geotrichum
vanrylae, Geotrichum loubieri, Geotrichum microsporum,
Cladosporium spp., Trichoderma spp., [preferentially]
Trichoderma hamatum, Trichoderma harzianum, Trichoderma
koningii, Trichoderma pseudokoningii, Trichoderma reesei,

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Trichoderma virgatum, Trichoderma viride, Oidium spp.,
Alternaria spp. [preferentially] Alternaria alternata,
Alternaria tenuis, Helminthosporium spp. [preferentially]
Helminthosporium gramineum, Helminthosporium sativum,
Helminthosporium teres, Aspergillus spp. [as described by
R.A. Samson ((1994) in Biotechnological handbooks, Volume
7:Aspergillus, edited by Smith, J.E. (273 pp), Plenum Press)
preferentially] Aspergillus ochraceus Group [(Thom & Church)],
Aspergillus nidulans Group [(Thom & Church)], Aspergillus
versicolor Group [(Thom & Church)], Aspergillus wentii Group
[(Thom & Raper)], Aspergillus candidus Group [(Thom & Raper)],
Aspergillus flavus Group [(Raper & Fennell)], Aspergillus
niger Group [(Thom & Church)], Penicillium spp. [preferentially]
Penicillium aculeatum, Penicillium citrinum,
Penicillium claviforme, Penicillium funiculosum, Penicillium
italicum, Penicillium lanoso-viride, Penicillium emersonii,
Penicillium lilacinum, and Penicillium expansum.

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31. (Once Amended) A [P]rocess according to claim
27 for the preparation of malted cereals other than malted
barley wherein the fungi are selected from the group
consisting of [comprising] Ascomycota [preferentially]
Dothideales [preferentially] Mycosphaerellaceae [preferentially]
Mycosphaerella spp., Venturiaceae [preferentially]
Venturia spp. [;] Eurotiales [preferentially]
Monascaceae [preferentially] Monascus spp.,
Trichocomaceae [preferentially] Emercilla spp., Eurotium
spp., Eupencillium spp., Neosartorya spp., Talaromyces
spp. [;] Hypocreales [preferentially] Hypocreaceae [preferentially]
Hypocrea spp. [;] Saccharomycetales [preferentially]
Dipodascaceae [preferentially] Dipodascus
spp., Galactomyces spp., Endomycetaceae [preferentially]
Endomyces spp., Metschnikowiaceae [preferentially]
Guilliermondella spp., Saccharomycetaceae [preferentially]
Debaryomyces spp., Dekkera spp., Pichia spp., Kluyveromyces
spp., Saccharomyces spp., Torulaspora spp., Zygosaccharomyces
spp., Saccharomycodaceae [preferentially] Hanseniaspora
spp. [;] Schizosaccharomycetales [preferentially]

Sub C6) Schizosaccharomycetaceae, [preferentially] Schizosaccharomyces spp.; Sordariales, [preferentially] Chaetomiaceae, [preferentially] Chaetomium spp., Sordariaceae, [preferentially] Neurospora spp.; Zygomycota, [preferentially] Mucorales, [preferentially] Mucoraceae, [preferentially] Absidia spp., Amylomyces spp., Rhizomucor spp., Actinomucor spp., Thermomucor spp., Chlamydomucor spp., Mucor spp., Rhizopus spp.; Mitosporic fungi, [preferentially] Aureobasidium spp., Acremonium spp., Cerocospora spp., Epicoccum spp., Monilla spp., Mycoderma spp., Candida spp., Rhodotorula spp., Torulopsis spp., Geotrichum spp., Cladosporium spp., Trichoderma spp., Oidium spp., Alternaria spp., Helminthosporium spp., Aspergillus spp., and Penicillium spp.

B6 32. (Once Amended) A [P]rocess according to [any of] claim[s] 27, 28, 29, 30 or [to] 31, wherein the cereal is submersed in water and a [the] total time of submersion in the water during steeping [for physiological reasons] does not exceed about 30 hours, [preferentially takes 10 to 25 hours, or] and wherein the drying [kilning includes] is at more than two temperatures [steps] and wherein the activated spores [microbial culture] are from microbes selected from the group consisting of [comprises] Rhizopus spp. [and/or] Pseudomonas spp. and mixtures thereof.

Sub C7) 33. (Once Amended) A [P]rocess according to the claim 32, wherein the Rhizopus spp. is [preferably a] Rhizopus oryzae [such as a Rhizopus oryzae strain ATCC 9363].

34. (Once Amended) A [P]rocess according to [the] claim 31 [or claim 32], wherein the Pseudomonas sp. is [preferably a] Pseudomonas herbicola.

35. (Once Amended) A [P]rocess according to [any of] claim[s] 27 [to 35], wherein the [microbial] activated spores [used] are activated by [one or a combination of the following] treatments selected from the group consisting of [: